

Please amend the application filed on even date herewith prior to proceeding with its examination.

IN THE CLAIMS

1-36. (Cancelled)

37. (New) A composition comprising caramelised carbohydrate, which composition, when dissolved in water at a dry solids content of 0.1 wt.%, exhibits:

- i. an absorption at 280 nm (A_{280}) that exceeds 0.01; and
- ii. an absorption ratio $A_{280/560}$ of at least 200.

5 38. (New) The composition according to claim 37, wherein A_{280} exceeds 0.05.

39. (New) The composition according to claim 37, wherein $A_{280/560}$ is at least 250.

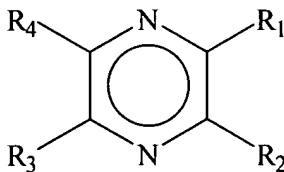
40. (New) The composition according to claim 37, wherein the composition contains at least 10% caramelised carbohydrate by weight of dry solids.

41. (New) The composition according to claim 37, wherein the composition contains
10 at least 0.5% N-heterocyclic substances.

42. (New) The composition according to claim 41, wherein the composition contains at least 1.0 % N-heterocyclic substances.

43. (New) The composition according to claim 37, wherein the composition contains at least 0.5% by weight of dry matter, of pyrazine derivatives according to formula (I):

15



(I)

wherein $R_1 - R_4$ independently represent hydrogen; a hydroxyhydrocarbyl residue or an ester of a hydroxyhydrocarbyl residue; or an ether of a hydroxyhydrocarbyl residue; and at least one of $R_1 - R_4$ is a hydroxyhydrocarbyl residue or an ester or an ether thereof.

44. (New) The composition according to claim 43, wherein the composition contains
5 at least 1% by weight of dry matter, of the pyrazine derivatives according to formula (I).

45. (New) The composition according to claim 43, wherein the hydroxyhydrocarbyl residue comprises 1-10 carbon atoms.

46. (New) The composition according to claim 43, wherein the pyrazine derivative contains at least two hydroxyhydrocarbyl residues.

10 47. (New) The composition according to claim 43, wherein the composition contains at least 0.1% of a fructosazine selected from the group consisting of 2,5-deoxyfructosazine, 2,6-deoxyfructosazine, 2,5-fructosazine, 2,6-fructosazine and combinations thereof, by weight of dry matter.

48. (New) The composition according to claim 47, wherein the composition contains
15 at least 0.3% of the fructosazine by weight of dry matter.

49. (New) The composition according to claim 37, wherein the composition is essentially completely water soluble.

50. (New) The composition according to claim 37, wherein the composition contains less than 30 %, by weight of dry matter, of components having a molecular weight in
20 excess of 30 kDa.

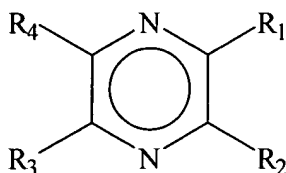
51. (New) The composition according to claim 50, wherein the composition contains less than 30 %, by weight of dry matter, of components having a molecular weight in excess of 5 kDa.

52. (New) The composition according to claim 37, wherein the colour intensity of the composition at 610 nm does not exceed 0.024
53. (New) The composition according to claim 52, wherein the colour intensity of the composition at 610 nm does not exceed 0.01.
- 5 54. (New) The composition according to claim 37, wherein the solids content of the composition is at least 10 wt%.
55. (New) The composition according to claim 54, wherein the solids content of the composition is at least 20 wt%.
56. (New) The composition according to claim 55, wherein the solids content of the
10 composition is at least 30 wt%.
57. (New) The composition according to claim 37, wherein the total nitrogen content of the composition, as determined by Nitrogen Determination (Kjeldahl Method), Method II (FNP 5), is less than 20%, by weight of dry matter.
58. (New) The composition according to claim 57, wherein the total nitrogen content
15 of the composition, as determined by Nitrogen Determination (Kjeldahl Method), Method II (FNP 5), is within the range of 0.1 to 15%, by weight of dry matter.
59. (New) A method of manufacturing a beverage or a foodstuff that is resistant to light induced flavour changes, said method comprising introducing into said beverage or foodstuff a composition according to claim 37.
- 20 60. (New) The method according to claim 59, wherein the composition exhibits an absorption at 280 nm (A_{280}) that exceeds 0.05.
61. (New) The method according to claim 59, wherein the composition exhibits an absorption ratio $A_{280/560}$ of at least 250

62. (New) The method according to claim 59, wherein the composition contains at least 10% caramelised carbohydrate by weight of dry solids.

63. (New) The composition according to claim 59, wherein the composition contains at least 0.5% by weight of dry matter, of pyrazine derivatives according to formula (I):

5



(I)

10 wherein $R_1 - R_4$ independently represent hydrogen; a hydroxyhydrocarbyl residue or an ester of a hydroxyhydrocarbyl residue; or an ether of a hydroxyhydrocarbyl residue; and at least one of $R_1 - R_4$ is a hydroxyhydrocarbyl residue or an ester or an ether thereof.

64. (New) The method according to claim 63, wherein the composition contains at least 1% by weight of dry matter, of the pyrazine derivatives according to formula (I).

15 65. (New) The method according to claim 63, wherein the hydroxyhydrocarbyl residue comprises 1 to 10 carbon atoms.

66. (New) The method according to claim 63, wherein the composition contains at least 0.1% of a fructosazine selected from the group consisting of 2,5-deoxyfructosazine, 2,6-deoxyfructosazine, 2,5-fructosazine, 2,6-fructosazine and combinations thereof, by
20 weight of dry matter.

67. (New) The method according to claim 66, wherein the composition contains at least 0.3% of the fructosazine by weight of dry matter.

68. (New) The method according to claim 59, wherein the composition is essentially completely water soluble.

69. (New) The method according to claim 59, wherein the composition contains less than 30 %, by weight of dry matter, of components having a molecular weight in excess of 30 kDa.
70. (New) The method according to claim 59, wherein the colour intensity of the composition at 610 nm does not exceed 0.024.
71. (New) The method according to claim 59, wherein the solids content of the composition is at least 10 wt%.
72. (New) The method according to claim 59, wherein the total nitrogen content of the composition, as determined by Nitrogen Determination (Kjeldahl Method), Method II (FNP 5), is within the range of 0.1 to 15%, by weight of dry matter.
73. (New) The method according to claim 59, wherein the composition is introduced into the beverage or foodstuff in an amount of between 0.01 and 1 wt%, calculated on the basis of the amount of dry matter introduced.
74. (New) The method according to claim 73, wherein the composition is introduced into the beverage or foodstuff in an amount of between 0.02 and 0.3 wt%, calculated on the basis of the amount of dry matter introduced.
75. (New) The method according to claim 59, wherein the composition is introduced into a bottled beverage.
76. (New) The method according to claim 75, wherein the composition is introduced into a beverage bottled in green, clear or blue glass.
77. (New) The method according to claim 59, comprising introducing the composition into beer.
78. (New) The method according to claim 77, comprising introducing the composition into beer exhibiting an EBC colour value of less than 25.

79. (New) The method according to claim 78, comprising introducing the composition into beer exhibiting an EBC colour value of less than 15.
80. (New) A process for the manufacture of a composition that may suitably be used as an additive to improve the stability of beverages or foodstuffs against light induced
5 flavour changes, said process comprising the steps of:
- a) providing a caramelised feedstock; and
 - b) decolorising said feedstock so as to increase its $A_{280/560}$ by at least 100%.
81. (New) Process according to claim 80, wherein the feedstock is subjected to a filtration step.
- 10 82. (New) Process according to claim 80, wherein the feedstock contains at least 50% by weight of dry matter of brewing adjuncts, including at least 5% caramel by weight of dry matter.
83. (New) Process according to claim 82, wherein the feedstock contains at least 10% caramel by weight of dry matter.
- 15 84. (New) Process according to claim 83, wherein the feedstock contains at least 30% caramel by weight of dry matter.
85. (New) Process according to claim 82, wherein the caramel is ammonia caramel, sulphite ammonia caramel or a combination thereof.
86. (New) Process according to claim 80, wherein the colour intensity of the feedstock
20 at 610 nm exceeds 0.01.
87. (New) Process according to claim 86, wherein the colour intensity of the feedstock at 610 nm exceeds 0.024.
88. (New) Process according to claim 80, wherein the colour intensity of the feedstock is reduced by at least a factor 10 as a result of the decolouration.

89. (New) Process according to claim 80, wherein the yield of the process is in the range of 5-90%.

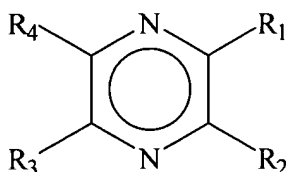
90. (New) Process according to claim 89, wherein the yield of the process is in the range of 10-80%.

5 91. (New) A beverage or foodstuff that is resistant to light induced flavour changes, wherein the beverage or foodstuff is obtained by a method according to claim 59.

92. (New) A hop containing beverage that is resistant to light induced flavour changes, said beverage being characterised by an EBC colour value of less than 25 and a content of the pyrazine derivatives as defined in claim 43, expressed in mg/kg, that exceeds 0.1 x
10 EBC colour value.

93. (New) Beverage according to claim 92, having an EBC colour value of less than 15.

94. (New) Beverage according to claim 92, wherein the beverage contains at least 0.5 mg/kg of pyrazine derivatives according to formula (I):



15 (I)

wherein R₁ – R₄ independently represent hydrogen; a hydroxyhydrocarbyl residue or an ester of a hydroxyhydrocarbyl residue; or an ether of a hydroxyhydrocarbyl residue; and at least one of R₁ – R₄ is a hydroxyhydrocarbyl residue or an ester or an ether thereof.

95. (New) Beverage according to claim 94, wherein the beverage contains at least 1
20 mg/kg of the pyrazine derivatives.

96. (New) Beverage according to claim 92, wherein the hydroxyhydrocarbyl residue comprises 1-10 carbon atoms.
97. (New) Beverage according to claim 92, wherein the hydroxyhydrocarbyl residue comprises at least two hydroxyl groups.
- 5 98. (New) Beverage according to claim 92, wherein the pyrazine derivative contains at least two hydroxyhydrocarbyl residues.
99. (New) Beverage according to claim 92, wherein the beverage contains at least 0.5 mg/kg of a fructosazine selected from the group consisting of 2,5-deoxyfructosazine, 2,6-deoxyfructosazine, 2,5-fructosazine, 2,6-fructosazine and combinations thereof.
- 10 100. (New) Beverage according to claim 99, wherein the beverage contains at least 1 mg/kg of a fructosazine selected from the group consisting of 2,5-deoxyfructosazine, 2,6-deoxyfructosazine, 2,5-fructosazine, 2,6-fructosazine and combinations thereof.
101. (New) Beverage according to claim 92, wherein said beverage is bottled in green, clear or blue glass.